



# Station Hors d'oeuvre Packages

Carefully styled menus to tantalize your guest's appetite for any special occasion...these customized menus can be presented in a fun and festive fashion, or designed to fulfill the fancy, formal format of an elegant corporate event or wedding reception. Customized station menus may be tailored by our Catering Consultants. Prices include disposables. Please add 20 percent catering fee for full-service and 8 percent sales tax for all catered events. Menu prices are based on 50 person minimum.

## The Gathering

### Carving Station

Roast Royal Round of Beef  
Turkey Breast served with rolls,  
mini-croissants and specialty sauces

### Potato Bar

Herb Mashed and Sweet Mashed Potatoes  
complete with favorite toppings to include  
butter, sour cream, bacon, grated cheese,  
brown sugar and nuts

### Salad

Caesar Salad  
Artisan Bread and butter

### Hors d'oeuvre Display

Tiered presentation of Imported and  
Domestic Cheese with crackers, baguette  
and fresh seasonal fruit

### Hand-passed Hors d'oeuvres

Mini Quiche  
Cheese Calzones  
Savory Filled Fillo Pastry

\$20.00 per person

## Global Greeting

### Italian-style Pasta and Salad

Penné Bruschetta Pasta  
Antipasti Salad

### French Connection

Chicken Mushroom Sherry Crepes  
Parisian Bread and tarragon butter

### Asian Station

Vegetable Stir-fry in peanut sauce  
Fresh Spring Rolls  
Sushi Variety with wasabi and soy sauce

### Mexican Reflection

Beef tenderloin fajitas, sautéed onions and  
peppers, served on warm flour tortillas with  
grated cheddar cheese, shredded lettuce,  
salsa and sour cream

Fiesta Dip with tri-color tortilla chips

### Hand-passed Hors d'oeuvres

Cranberry Crostini  
Wonton Shrimp  
Chicken Quesadilla

### Coffee Station

Coffee, Decaf & Tea  
\$25.00 per person

Call (585) 467-4400

[www.tastefulconnections.com](http://www.tastefulconnections.com)



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### Outdoor Extravaganza

#### Soup Sips & Salad Station

Choice of Lobster Bisque, Roasted Red Pepper, Chilled Triple Berry or Gazpacho paired with Strawberry or Chopped Salad served with savory cheese straws and crispy flat bread

#### Sauté Station

Shrimp Scampi with Lemon Orzo Florentine

#### Fresh From the Grill

Cold Lime-marinated chicken breast with tropical fruit salsa

Pulled Pork Barbecue with soft mini buns

Grilled Vegetable Mélange

#### Displays

Seasonal Fruit Display

Tuscan Torta

Herb cheese layered with artichoke and black olive tapenade, served with crackers & baguette

Caprese Salad

Hummus

with pita wedges, cucumbers & baby carrots

#### Hand-passed

Coconut Shrimp

Dilled Chicken Salad Mini-Cones

Asparagus Bundles

#### Coffee Station

Coffee, Decaf & Tea

#### Dessert

Baker's Choice Dessert Delectables

\$30.00 per person

### Taste Sensation

#### Entrée Station

Roast Tenderloin of Beef served on mini-croissants and rolls with apple horseradish and basil cream  
Mediterranean Encrusted Salmon

#### Salad Station

Mandarin Salad tossed to order, topped with Chicken Satay

#### Tortellini Toss

Tri-color Tortellini combined with pesto or vodka cream sauce served with asiago Sun-dried Tomato Artisan Bread

#### Displays

Focaccia display with fresh homemade flatbread, boursin, artichoke hearts, roasted red peppers & black olives  
Caramelized Almond Embelished Brie served with berries and maple-grilled pineapple

#### Hand-passed

Seafood Wonton with Lobster

Blue Cheese Puff Pastry

Chili Rubbed Chicken Skewer

Bacon Wrapped Scallops

#### Deluxe Coffee Station

Two flavored coffees (one decaffeinated) and tea, served with chocolate shavings, cinnamon sticks and whipped cream

#### Dessert

Deluxe Finger Desserts to include Port Wine Ice Cream on mini-cones, Trifle and Homemade Tea Cookies

\$35.00 per person

**Call (585) 467-4400 TODAY**

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Menus are priced for a minimum of 50 guests. Please add 20 percent catering fee for full-service and 8 percent sales tax. Full service events include service staff, on site, equipment, decor and linen cloths and skirting for buffet tables and disposableware. The catering fee is not a gratuity and will not be distributed to employees as a gratuity. Additional linen, décor and china, flatware and glassware is available for an additional charge.